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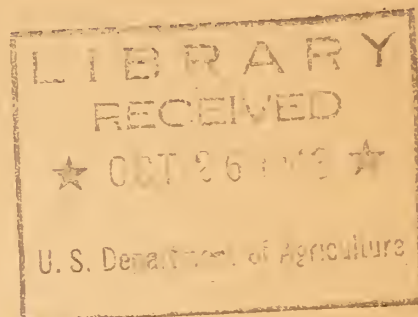


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USDA BULLETIN BOARD

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Friday, August 27, 1943, over stations associated with the Blue Network.

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ANNOUNCER: In Washington here are:

VAN DEMAN: Ruth Van Deman...

KADDERLY: And Wallace Kadderly.

ANNOUNCER: This is sort of a reunion, isn't it.

KADDERLY: That's right. It's been weeks since the last time Ruth and I were on the program together. Ruth, I'm going to lose no time in passing along a question that some people in New York asked me. The question is "how do you dry apples at 'home?'"

VAN DEMAN: Well, I can answer that in short order...for those who have a gas or electric range and the equipment for oven drying. All they do is pare and core the apples and cut them into slices or rings a quarter of an inch thick. Then sulfur the apples outdoors 30 minutes. Then spread on the trays, not more than half an inch deep, and dry in the oven until the apple rings are creamy white and have a pliable, springy feel.

KADDERLY: That sounds fairly simple, but you leave a lot of questions unanswered...what equipment you need, temperature of the oven, how to do the sulfuring...

VAN DEMAN: Well, anybody doing oven drying needs to study a little. That's why we have a new folder on the subject. It answers the questions you mentioned, and it tells just how to dry the fruits and vegetables that can be dried successfully. It also shows about how much dried food you can get from a given amount of fruit or vegetable in the natural state.

KADDERLY: Sounds very useful to anybody considering home drying.

VAN DEMAN: Useful - and available to anybody who wants it, free of charge.

KADDERLY: Well, that's an offer, Farm and Home friends. To get your copy, send a card to Home Economics, United States Department of Agriculture, Washington 25, D. C., and ask for the folder on Oven Drying.

Now about meat supplies for September. The War Food Administration has authorized slaughterers to sell more lamb and mutton to civilians during September, about 10 percent more lamb and mutton than they've sold in either July or August. Also, in September, they may sell a little less pork than they've been selling to civilians, and about the same amounts of beef and veal.

Now let's see what's happening in the farm commodity markets.

